

# DINNER

## SMALL PLATES

- Ⓞ SEARED SEA SCALLOPS — 15  
KEY LIME VINAIGRETTE SLAW, BLOOD ORANGE FOAM
  
- BLUE CRAB CAKE — 15  
HABANERO GINGER AIOLI
  
- Ⓞ BLISTERED SHISHITO PEPPERS — 10  
KEY LIME HONEY, PAPRIKA SEA SALT
  
- FRIED GREEN TOMATOES — 8  
KOHLRABI AND ANCHO CHILI KIMCHI
  
- CHARCUTERIE — 17  
SELECTION OF ARTISAN MEATS, CHEESES, ASSORTED ACCOUTREMENTS  
+ add ½ bottle Ferrari Carano Fumé Blanc for \$13
  
- Ⓞ CHILE RELLENO — 10  
ROASTED POBLANO, RED AND WHITE QUINOA, MANCHEGO, SHIITAKE, CITRUS CREMA
  
- BLACK-EYE PEA HUSH PUPPIES — 8  
HORSERADISH TARTAR SAUCE
  
- Ⓞ \* DUCK BREAST — 15  
BROWN BUTTER CARROTS, SEARED MAITAKE MUSHROOMS, BOURDELAISE
  
- Ⓞ \* MUSSELS À LA YUENGLING — 12  
BLUE LIP MUSSELS, MAITAKE MUSHROOMS
  
- TAPENADE — 8  
KALAMATA OLIVES, CAPERS, GARLIC, BASIL, MINT, NAAN BREAD
  
- Ⓞ SEARED HALLOUMI — 13  
GRAPEFRUIT, GREEN TOMATO WITH CHERRYWOOD SMOKED SEA SALT, BALSAMIC REDUCTION

## ENTRÉES

- CHICKEN FRIED STEAK — 24  
HORSERADISH MASHED POTATOES, CARAWAY-BRAISED MUSTARD GREENS, SHIITAKE CHORIZO GRAVY
  
- BRAISED PORK OSSO BUCO — 23  
ROASTED CAULIFLOWER PEPPER JACK MAC & CHEESE
  
- Ⓞ ARCTIC CHAR — 25  
BROWN BUTTER YUCA, BRUSSELS SPROUTS, CILANTRO RED WINE REDUCTION
  
- FISH & CHIPS — MARKET PRICE  
HORSERADISH TARTAR SAUCE, MALT VINEGAR
  
- Ⓞ HANGER STEAK — 26  
ROASTED SWEET POTATO FINGERLINGS, SALSA VERDE
  
- Ⓞ LAMB PORTERHOUSES — 26  
MARINATED IN ROSEMARY AND SAGE, SERVED WITH ROASTED PURPLE POTATOES, CARROT PURÉE, PANCETTA CRISP
  
- Ⓞ SHRIMP & GRITS — 21  
GREEN TOMATO MARINARA, MANCHEGO GRITS, PANCETTA CRISP
  
- Ⓞ BELUGA LENTIL CURRY HASH — 18  
BELUGA LENTIL, SWEET POTATO, ROASTED CAULIFLOWER, HEIRLOOM TOMATO, GREEN CURRY, SUNNY SIDE EGG

## ON BREAD

- CUBAN — 14  
MOJO-BRAISED PORK, HAM, SWISS, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES
  
- \* BIG B. BURGER — 14  
CERTIFIED HUMANE BEEF, BACON TOMATO JAM, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES, FRIED KALE, BRIOCHE BUN

## FROM THE GARDEN

- CAESAR — 4 / 8  
ROMAINE, CAESAR DRESSING, PARMESAN, HOUSE MADE CROUTONS
  
- Ⓞ KALE — 5 / 9  
ALMONDS, EDAMAME, DRIED CRANBERRIES, GOAT CHEESE, LEMON SHALLOT VINAIGRETTE
  
- Ⓞ ARUGULA — 5 / 9  
APPLE, RADISH, WALNUT, CARROT, GREEN GODDESS DRESSING
  
- Ⓞ THE B — 6 / 10  
MIXED GREENS, BACON, FETA, GREEN ONION, TOMATO, ROASTED RED PEPPERS, MARINATED ARTICHOKE, SPROUTS, BALSAMIC VINAIGRETTE

## ON THE SIDE

- BRAISED MUSTARD GREENS — 4
- BRUSSELS SPROUTS — 4
- BABY CARROTS — 4
- HAND CUT FRIES — 4
- MAC & CHEESE — 5
- SWEET POTATO FINGERLINGS — 5

*\* Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Warning for those with Celiac Disease or extreme sensitivity to gluten: Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles. While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens. Please notify your server of any food allergies.*